



specialty drinks

14

the headliner

stoli citrus vodka, english cucumber, mint, lemon juice, club soda

blueberry lemonade

stoli blueberi, blueberries, lemon juice, sprite, club soda

antioxidant mojito

don q rum, lime juice, pomegranate juice, mint, club soda, mixed berries

oliver's spicy twist

sauza blue tequila, muddle cucumber, fresh jalapeno, lime juice

basilwood

jim beam, lemon juice, ginger beer, basil, angostura bitters

by the glass

champagne and sparkling wines

mionetto, brut, **prosecco**, Italy – 12
roederer estate, **brut**, anderson valley – 15
mumm napa, **brut rose**, napa – 16

white

rodney strong "chalk hill", **chardonnay**, 2013 – 15
mer soleil, **unoaked**, "silver", **chardonnay**
santa lucia highlands, ca, 2012 – 17
kim crawford, **sauvignon blanc**,
new zealand, 2014 – 12
esperto, **pinot grigio**, italy, 2012 – 12
wente, **riesling**, monterey, 2013 – 12
Jean Luc Colombo, **rosé**, france, 2012 – 13

red

parducci "true grit" reserve, **cabernet**,
mendocino, 2014 – 16
paul dolan, **cabernet**, Mendocino, 2013 – 18
justin, **cabernet**, paso robles, 2011 – 19
garnet, **pinot noir**, monterey, 2013 – 13
seven falls, **merlot**, wahsington, 2011 – 12
portillo, **malbec**, argentina, 2014 – 14
ravenswood, **zinfandel**, lodi, 2012 – 14

Starters

GRILLED FLATBREAD 11
chefs market selection

PORK BELLY 14
grilled peach salad, frisee, black peppercorn
gastrique

CRISPY BRUSSELS SPROUTS 10
basil pesto, balsamic glaze, walnuts, pecorino

SESAME TUNA 16
avocado, wonton crisp, spicy radish, wasabi aioli

SALT AND PEPPER SPICED SHRIMP 16
eggplant, tahini, jalapeno, garlic, cilantro

SEARED SCALLOPS 19
shaved bell pepper, fennel, frisee,
citrus ginger vinaigrette

BRUSCHETTA 12
prosciutto, grilled asparagus, burrata, truffle oil

LOBSTER CAPRESE 19
cherry tomato, burrata, basil pesto, aged balsamic

TUNA ROLLATINI 23
crab, sea beans, ginger yuzu aioli,
jalapeno lemongrass vinaigrette

Salads

OLIVER'S CAESAR 11
pumpnickel croutons, classic caesar dressing
add chicken 6 add shrimp 12

PANZANELLA SALAD 13
cucumber, tomato, green beans, red onion,
grilled ciabatta, shaved pecorino, basil, olive oil

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food-borne illnesses.

20% gratuity added for parties of 6 or more



prime specialties

- FILET MIGNON 49
usda prime angus barrel cut, nebraska
- 35 DAY DRY AGED NEW YORK STRIP 59
usda prime, creekstone farms
- BONE IN RIBEYE 55
usda prime, creekstone farms
- BISON FILET 54
usda prime, durham ranch

add ons

ADD YOUR FAVORITE SEAFOOD TO COMPLEMENT YOUR SELECTION

- SEA SCALLOPS 15
- PRAWNS 14

rubs / sauces / toppings

- sea salt & peppercorn rub, coffee rub, porcini rub
- creamy horseradish sauce, green peppercorn sauce
- argentinean chimichurri, bleu cheese butter

entrées

- SHORT RIBS 24
american wagyu, yukon gold potato puree, baby squash
green beans, pea tendrils
- MUSHROOM RISOTTO 19
field mushrooms, corn, parmesan, truffle essence
- MISO-GLAZED SCOTTISH SALMON 30
baby bok choy, chinese long beans, mushrooms, micro greens
- MARY'S ORGANIC CHICKEN BREAST 25
corn, pea greens, smoky bacon, caramelized cipollini, roasted tomato vinaigrette
- SWEET CORN RAVIOLI 27
maine lobster, asparagus, pea tendrils, porcini truffle broth
- GRILLED DOUBLE CUT PORK CHOP 42
polenta cake, mango jicama salsa, wild arugula
- MOROCCAN SPICED SONOMA COUNTY LAMB CHOPS 46
vegetable couscous, mint yogurt, charmoula

sandwiches

sides 7

- CREAMED SPINACH
- EARLY HARVEST WHITE CORN
- YUKON GOLD MASHED POTATO
- MAC AND CHEESE
- CHARRED BROCCOLINI
- TRUFFLE FRIES OR GARLIC PARMESAN
- GRILLED ASPARAGUS
- SAUTÉED FIELD MUSHROOMS

- PORK BELLY REUBEN 16
russian dressing, pork belly, swiss, house
made sauerkraut, rye bread, choice of fries or greens
- OLIVER'S BURGER 17
swiss, avocado, tomato, lettuce, green peppercorn aioli
choice of fries or greens
- AVOCADO CHICKEN CLUB WRAP 16
smoked bacon, avocado, lettuce, tomato, chipotle aioli
choice of fries or greens
- TUSCAN STEAK SANDWICH 19
grilled steak, blue cheese, balsamic onions marmalade,
wild arugula, choice of fries or greens

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